Using this oven will make cooking a real pleasure. Please read the instruction manual to ensure that you make use of all the technical benefits the appliance has to offer.

The start of the instruction manual contains a number of important notes relating to safety. You will then be introduced to the individual components of your new appliance. This section will tell you all you need to know about the cooker functions and operation.

The tables have been structured in such a way as to provide a step-by-step guide to the cooker settings. They contain useful information about the appropriate cookware, insertion level, and the optimum settings, all of which have, of course, been carefully tested in our cooking studio.

To ensure the long-lasting attractiveness of your cooker, we have also included numerous tips on appliance care and cleaning. In the unlikely event of a malfunction, the last few pages contain information on how to rectify minor faults yourself.

Should you have any questions, always refer to the detailed table of contents first. This will help you find the right section quickly.

And now - enjoy your cooking.

Instruction manual

HB 900..

EN

5650 001 872

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Protection of the Environment

Notes on disposal

Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environment-friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Old appliances are not worthless rubbish! Environment-conscious recycling can reclaim valuable raw materials.
Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating "Caution: This appliance is defective!"

Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local municipal office.

How to save energy

- ❑ The oven should only be preheated if recommended in the cooking instructions or the applications table in the instruction manual.
- ❑ Use non-stick, black painted or enamelled tins. They absorb heat particularly well.
- ❑ Up to four cakes in cake tins or two cakes in springform cake tins can be baked alongside one another.
- ❑ For long cooking times, it is possible to switch off the oven 10 minutes before the end of the cooking time and thus use the residual heat to finish off the cooking.

Before connecting your new appliance

Please read this instruction manual carefully before using the appliance for the first time. The instructions contain important information regarding appliance use and care.

- ❑ Please keep the operating and installation instructions in a safe place ready to pass on in the event of change of ownership.
- ❑ Do not start up the appliance if transport damage is apparent.
- ❑ The installation and connection of your appliance must only be carried out by an authorized technician and in accordance with the instructions and wiring diagram supplied. Improper connection will invalidate your warranty.

Important information

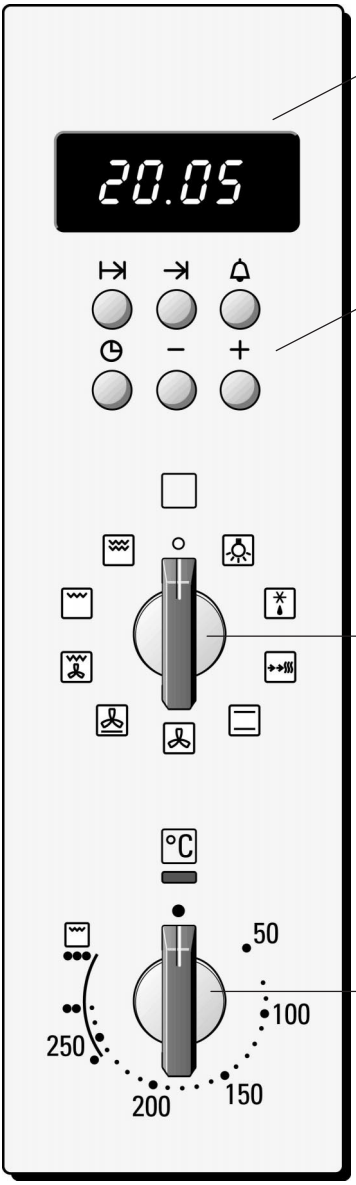
Safety information

- ❑ This appliance complies with all relevant safety regulations for electrical appliances. Repairs should only be carried out by a fully trained authorised engineer otherwise there could be risk of serious injury to the user.
- ❑ The surfaces of heating and cooking appliances will become hot during operation. The interior surfaces of the oven and the heating elements will become particularly hot.
  Keep children at a safe distance.
  Risk of scalding!
- ❑ The connecting cords of electric appliances must not become trapped in the hot oven door, otherwise the insulating jacket could be damaged.
  Short-circuit, lightning strike!
- ❑ Never store combustible items in the oven cavity. These could ignite if the oven is switched on.
  Fire hazard!
- ❑ In the event of a fault, switch off the cooker fuses in the fuse box and call the after-sales service.
- ❑ This appliance complies with all regulations for heating appliances. The switches and oven handle may become hot when the appliance is operated at a high temperature for a long period of time.
- ❑ This appliance must be used for the preparation of food only.
- ❑ Call customer services if the oven door glass or seal is damaged. The oven may only be used again once it has been repaired.
- ❑ The appliance may only be used once it has been installed.
- ❑ Use oven gloves if the oven is hot.
- ❑ Always keep the oven door closed when preheating the oven.

How to prevent damage to your appliance

- ❑ Never place a baking tray or aluminium foil on the oven cavity floor, as this would result in the oven heat being trapped. The baking and roasting times would no longer be maintained and the enamel could be damaged.
- ❑ Never pour water into the hot oven. It could damage the enamel.
- ❑ Fruit juices that drip from the baking tray will leave stubborn stains that will not be removable. When cooking soft fruit cakes, it is best to use the deeper universal pan.
- ❑ Do not sit or stand on the opened oven door.
- ❑ The oven door must always close properly. Keep the door seal areas clean.

The control panel



Clock display

- Cooking time button
- End button
- Timer button
- Clock button
- – Minus button
- \+ Plus button

Function selector

- Oven light
- Defrosting
- Rapid heating up
- Top/bottom heating
- Fan-assisted cooking
- Intensive fan-assisted cooking
- Fan-assisted grilling
- Radiant grilling - small area
- Radiant grilling - large area

Always switch the function selector to off when you have finished using the oven.

Temperature selector

50 - 270 = temperature in ºC
Radiant grilling - small and large areas

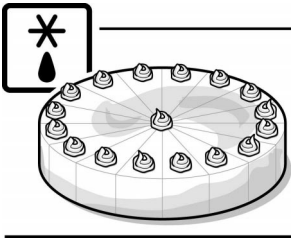
- • = Low grill
- •• = Medium grill
- ••• = High grill

The indicator light lights up when you switch on the temperature selector. It goes out when the temperature you have set is reached and comes back on when the oven starts heating again. The light does not come on during grilling.

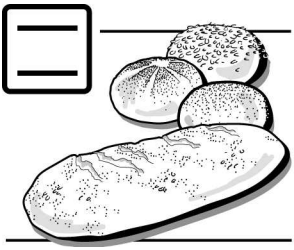
Details vary according to the appliance model

Types of heating

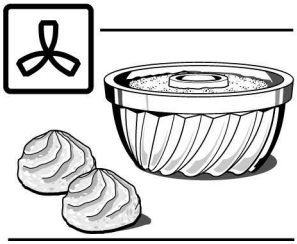
Different types of heating are available for the oven. You can therefore select the best method for cooking any dish.



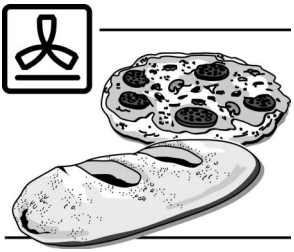
Defrosting
A fan in the rear wall of the oven circulates the air in the oven around the frozen food. Frozen meat pieces, poultry, bread and cakes defrost quickly and evenly.



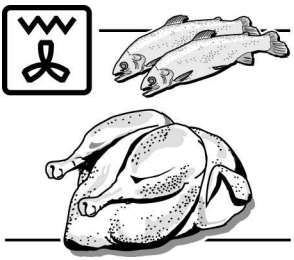
Top/bottom heating
This ensures the even distribution of heat onto the cake or roast from the top and bottom of the oven. This type of heating is ideal for baking bread, biscuits or quark flans, and moist fruit cakes. Top and bottom heating is suitable for cooking lean roasts of beef, veal and game, in uncovered or covered ovenware.



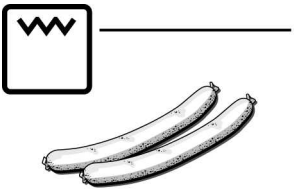
Fan-assisted cooking
A fan in the rear wall of the oven distributes the heat from the top/bottom heating evenly throughout the oven. With fan-assisted cooking you can cook on two levels at the same time. You can cook biscuits and puff pastry on three levels at the same time.
This type of heating will also provide optimum results when baking sponge cakes in cake tins.
Set the oven temperature around 20 to 30 °C lower than for top/bottom heating.
Fan-assisted cooking is also suitable for drying.



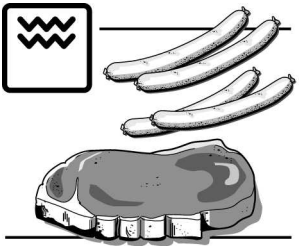
Intensive fan-assisted cooking
With this type of cooking, greater bottom heat is concentrated on the dish. Fan-assisted cooking ensures that the heat is distributed throughout the whole oven. This type of heating is ideal for baking bread and pizza, quark flans, and moist fruit cakes on one level.



Fan-assisted grilling
This type of heating involves the grill element and the fan switching on and off alternately. During the pause in heating, the fan circulates the heat generated by the grill around the food. This ensures that pieces of meat are crisped and brown on all sides and that the oven remains cleaner than in top and bottom heating. Large roasts, poultry and fish can also be cooked beautifully without using the rotary spit or preheating the oven.



Radiant grilling - small area
This uses only the central section of the grill element. This type of heating is ideal for **small amounts of food**. Place the pieces of meat in the centre of the wire grill. This saves energy.



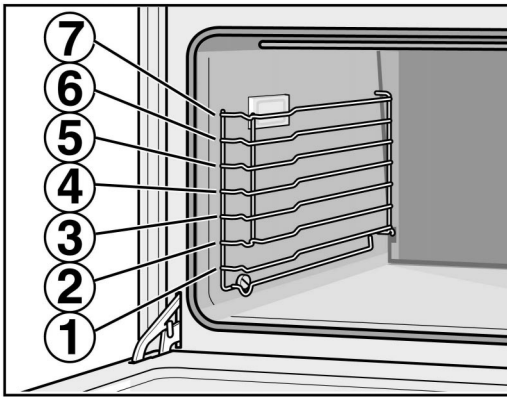
Radiant grilling - large surface
The entire area under the grill element is heated. This is ideal if you wish to cook **several** steaks, sausages, fish or slices of toast.

Rapid heating up
The oven is heated up especially quickly. When the indicator light goes out, select the cooking mode you want.

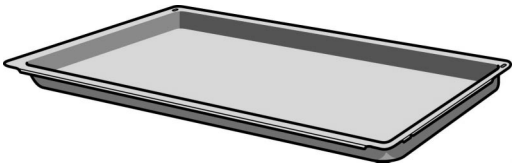
Cooling fan

The cooker is fitted with a cooling fan. The fan continues to switch itself on and off while the oven is warm. The fan may switch itself back on even if the oven has been switched off for a long time but is still warm.
The warm air escapes above the door.

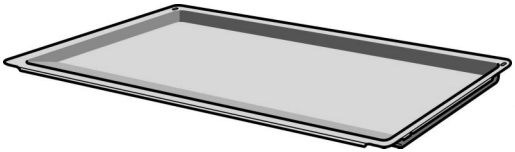
Oven and racks



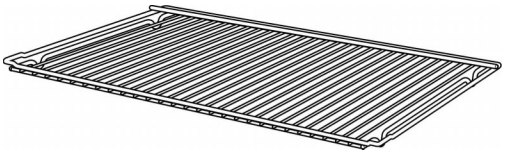
The **racks and trays** can be inserted on 7 different levels in the oven.



General purpose tray for moist cakes, large roasts and frozen meals. It can also be used to catch dripping fat when grilling directly on the wire grill. You can use the general purpose tray if you want to put two or three baking trays into the oven at the same time.
Push the general purpose tray into the oven, with the sloping edge facing towards the oven door.



Baking trays for cakes and biscuits. Push the baking tray as far as possible into the oven, with the sloping edge facing towards the oven door. Lift the baking tray slightly when removing it from the oven.



Wire grill for ovenware, cake tins, roasts, grilling and frozen meals.

Accessories can be purchased from a specialist store at a later date.

Before using for the first time

The first cleaning

Remove the parts and packaging.

You should clean the inside of the oven and all the accessories thoroughly before you use the oven for the first time. You should use a damp cloth and a little washing-up liquid for this.

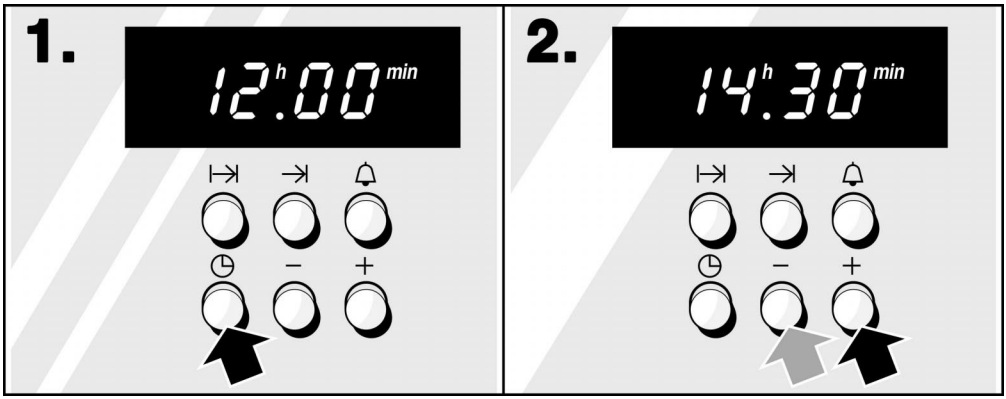
Heating the oven

In order to clear the 'new' smell, heat up the empty oven for 60 minutes with the door closed. Set the function selector to ⊟ and the temperature selector to 240 °C.

Setting the clock

When the oven is first connected, or following a power failure, three zeros will flash in the display.

Set the time.



1. Press the ◷ clock button.

2. Use the + or - buttons to set the correct time. The time selected is automatically stored after a few seconds.

Changing the time (e.g. from summer to winter time)

N.B. The time of day cannot be changed whilst a cooking time or an end time is set.

1. Press the ◷ clock button.

2. Use the + or - buttons to set the correct time.

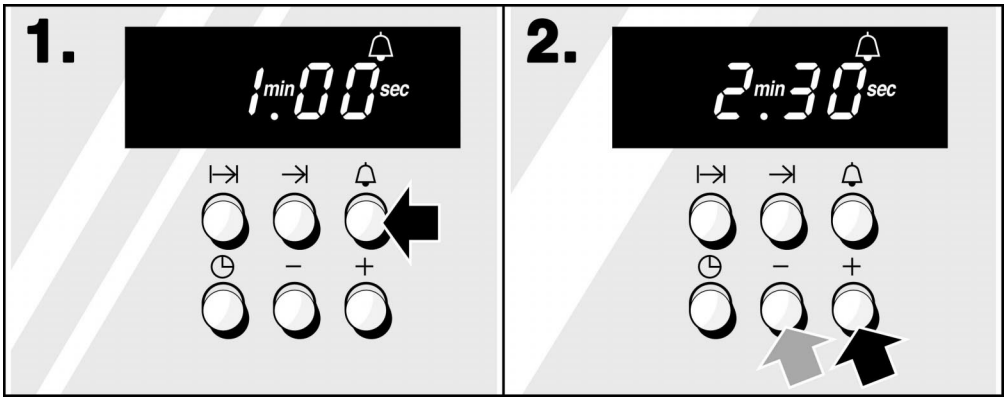
Note

- The time of day is not displayed if you have already set the timer, a cooking time or an end time. Should you wish to know the time, simply press the ◷ clock button. The time appears in the display for a few seconds.

Timer

You can set the timer at any time. You can even set it when a cooking time or end time has already been set.
The time set always counts down visibly in the display. The timer also features a special acoustic signal. This enables you to tell whether it is the timer or a cooking time which has run down.

Setting procedure



1. Press the 🔔 timer button.

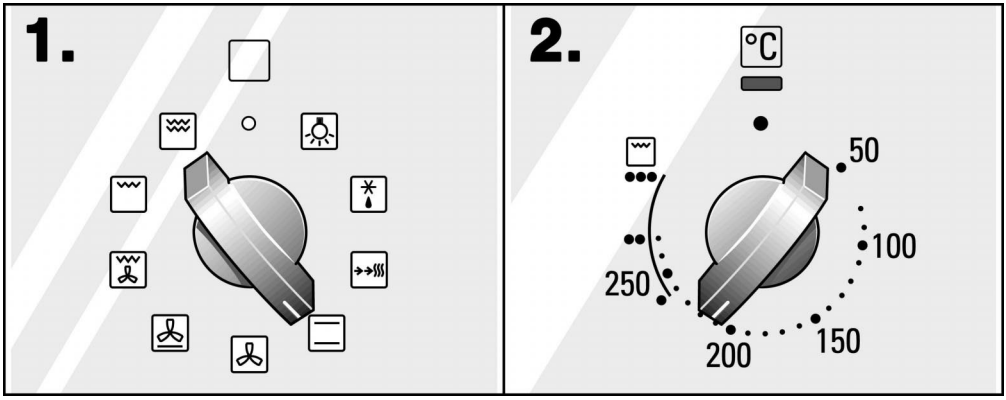
2. Use the + or - buttons to set the timer as required.

The setting is stored automatically after a few seconds. The time set begins to count down in the clock display.

When the time has elapsed	A signal sounds when the time has elapsed. The timer symbol flashes. Press the 🔔 timer button.
Correction	Press the 🔔 timer button. Change the time by pressing + or -.
Cancel	Press the 🔔 timer button twice in quick succession.
Note	❑ You can set the hours, minutes and seconds.

Baking, roasting, grilling

How to set the oven



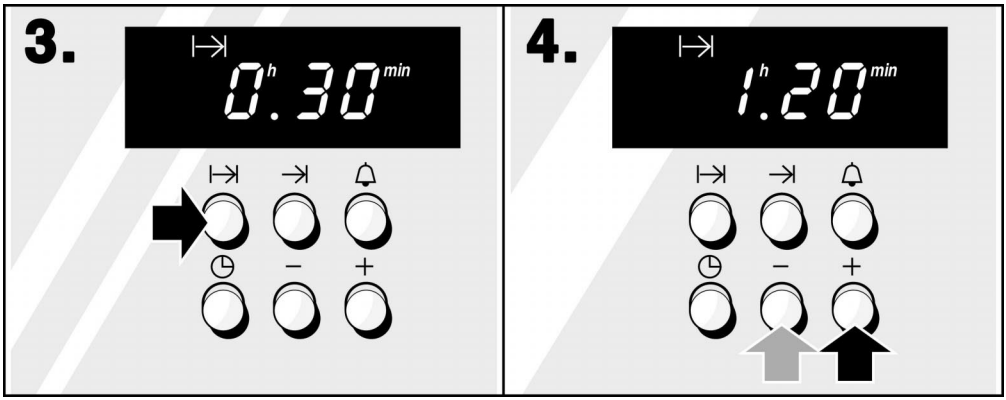
1. Select the desired type of heating using the function selector.

2. Use the temperature selector to set the temperature or grill setting.

When the meal is ready, switch off the function selector and the temperature selector.

If the oven is to switch off automatically

Set the function selector and the temperature selector as described in points **1** and **2**.



3. Press the I→I cooking time button.

4. Use the + or - buttons to change the suggested cooking time.
The cooking time will start once the symbol has stopped flashing.

When the time has elapsed

A signal sounds when the time has elapsed. 0.00 appears in the display. The oven switches off. If you are bothered by the signal, you can switch it off prematurely by pressing the I→I cooking time button.

The automatic operation is cleared when the time appears in the display. If the display still shows 0.00, press the I→I cooking time button. The time will appear.

If the meal is not quite ready

Reset as described in points **3** and **4** if the meal is not quite ready.

If the meal is ready

Switch off the function selector if the meal is ready.

Correction

The cooking time can be changed at any time. Press the I→I cooking time button and correct the cooking time by pressing the + or - buttons.

Cancel

Press the I→I cooking time button. Reset the time to 0.00 using the - button and then press the I→I cooking time button again.

Notes

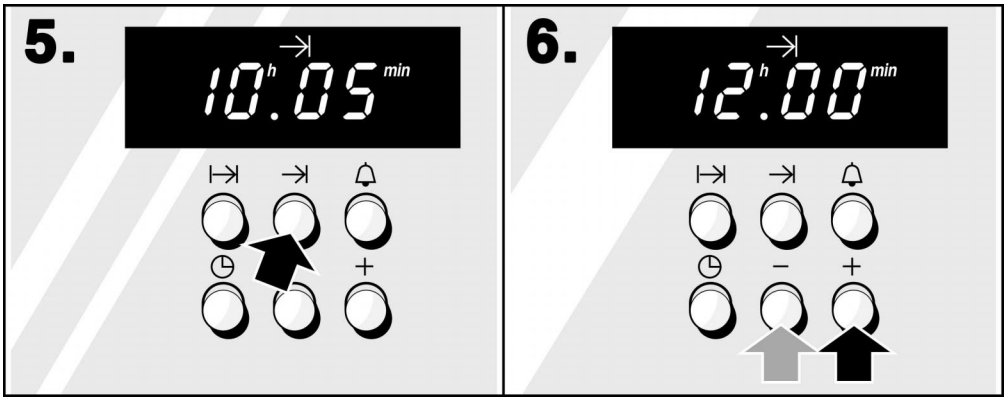
- ❑ The set time counts down in the clock display. If you wish to know how much longer the meal in the oven will take, press the I→I cooking time button. The time remaining is then displayed for a few seconds.
- ❑ You can set any time between 1 minute and 23 hours, 59 minutes.

If the oven is to switch on and off automatically

Please remember that easily spoiled foods must not be allowed to remain in the oven for too long.

You have important appointments to keep, but the food still has to be ready at the right time. This is quite easily done because the oven switches itself off and switches back on at the required time.

Make the settings as described in points **1** to **4**. Then start point **5** immediately.



5. Press the →I end time button. The end time appears in the display. This represents the time when the oven will switch off. Change this to a later time.

6. Use the + or - buttons to set the new end time.

The oven switches on and off automatically. The clock display contains the time remaining until the oven switches on. The cooking time then begins to count down.

When the time has elapsed

A signal sounds when the time has elapsed. 0.00 appears in the display. The oven switches off. If you are bothered by the signal, you can switch it off prematurely by pressing the I→I cooking time button.

Automatic operation is cleared when the time appears in the display. If the display still shows 0.00, press the I→I cooking time button. The time will appear.

If the meal is not quite ready

Reset as described in points **3** and **4** if the meal is not quite ready.

If the meal is ready

Switch off the function selector if the meal is ready.

Correction

The end time can be changed at any point before the oven starts. To do this press the →I end time button. Use the + or - buttons to change the end time.

Cancel

Press the I→I cooking time button twice. Reset the time to 0.00 using the - button and then press the I→I cooking time button.

Note

- The end time will appear for a few seconds if you press the →I end time button.

Cakes and pastries

Baking tins

It is best to use dark baking tins. You should use fan-assisted cooking when using thin-walled loaf tins, or glass containers. This means, however, that the baking time is increased, and the cake does not brown so evenly.
Always place the cake tin in the middle of the wire grill if you are only cooking one cake. Up to four cakes in square tins or two cakes in round tins can be placed next to one another on the wire grill and cooked at the same time.

Tables

The table applies to insertion into the cold oven. How to save energy. Use the rapid heating up function if you still wish to preheat the oven. Select the appropriate type of heating once you have preheated the oven. Shorten the baking times indicated in the table by 5 to 10 minutes if you have preheated the oven.

Temperature and baking time depend on the amount and type of the mixture. This is why “ranges” are given in the tables. You should try to use a lower temperature setting to start with, since this allows more even browning. If necessary, use a higher temperature setting the next time.

More information can be found in the “Baking tips” section which follows the tables.

Cakes in tins	Tin on the wire grill	Level	Type of heating	Temperature °C	Baking time, in minutes
Simple sponge cakes, delicate sponge cakes (e.g. pound cake)	Bowl/Vienna ring/ cake tin	2 2	 	150-170 140-160	50-60 60-70
Cake base made from short pastry	Springform	2		180-200	15-30

Cakes in tins	Tin on the wire grill	Level	Type of heating	Temperature °C	Baking time, in minutes
Cake base made from sponge mixture	Fruit cake base	2		170-190	20-30
Swiss roll	Springform	2		160-170	25-35
Fruit or cheese cake, short pastry*	Dark springform cake tin	2		150-180	60-80
Fruit cake, fine sponge mixture	Springform cake tin/bowl mould	2		150-170	45-60
Savoury cakes* (e.g. quiche/onion tart)	Springform cake tin/ general purpose tray	1		170-190	40-50

* Allow cakes to cool in the appliance for approx. 20 minutes.

Quantities for each baking tray

Sponge: 350g fat, 270g sugar, 1 sachet vanilla essence, 6 eggs, 670g flour, 6 level teaspoons baking powder.

Yeast dough: 670g flour, 50g yeast, 1 teaspoon salt, ¼ litre milk, 100g sugar, 2 eggs, 1 sachet vanilla essence, 100g margarine.

Pizza dough: 1 sachet dried yeast, 200 ml lukewarm milk, 400g flour, ½ teaspoon salt, 12 dessert spoons olive oil.

Cakes on the tray		Level	Type of heating	Temperature °C	Baking time, in minutes
With dry topping (sponge mixture)	1 tray	2		150-170	35-45
	2 trays	1 + 4		150-170	40-50
For moist toppings (e.g. yeast dough with apple crumble)*	1 tray	2		150-160	45-60
	2 trays	1 + 4		150-170	50-65
Swiss roll (preheat)	1 tray	2		180-200	10-15
Plaited loaf with 500 g flour	1 tray	2		170-190	25-35
Stollen with 500 g flour	1 tray	2		150-170	65-75
Stollen with 1 kg flour	1 tray	2		140-160	85-95

Cakes on the tray		Level	Type of heating	Temperature °C	Baking time, in minutes
Pizza	1 tray	2		230-250	20-30
	2 trays	1 + 4		160-180	40-50

* Use the general purpose tray for very moist fruit cakes.

Bread and rolls		Level	Type of heating	Temperature °C	Duration, in minutes
Bread with 1.2 kg flour*, (preheat)	Universal pan	2		170-190	30-50
Sour dough bread with 1.2 kg flour*, (preheat)	Universal pan	2		230 170-190	10 + 50-65
Bread rolls (e.g. rye rolls)	1 tray	2		190-210	15-20

* Never pour water directly into the hot oven.

Biscuits		Level	Type of heating	Temperature °C	Baking time, in minutes
Biscuits	1 tray	2		160-180	15-25
	2 trays	1+4		150-170	20-35
	3 trays*	1+4+6		150-170	25-40
Viennese whirls	1 tray	2		160-180	25-35
	2 trays	1+4		130-150	35-45
	3 trays*	1+4+6		130-150	40-50
Meringue	1 tray	2		80-100	80-90
Cream puffs	1 tray	2		210-230	30-40
Macaroons	1 tray	2		110-130	30-40
	2 trays	1+4		110-130	35-45
	3 trays*	1+4+6		110-130	40-50
Puff pastry	1 tray	2		170-190	30-45
	2 trays	1+4		170-190	35-50
	3 trays*	1+4+6		170-190	40-55

* Insert the general purpose tray in the middle. The top tray can be removed beforehand.

Advice on baking

You wish to bake using your own recipe.	Orientate your baking to similar items from the baking tables.
This way you can see if the sponge cake is baked through.	Approximately 10 minutes before the end of the baking time specified in the cooking instructions, pierce the highest part of the cake using a wooden skewer. The cake is ready if no mixture sticks to the skewer.
The cake falls apart.	Next time, use less liquid or decrease the oven temperature by 10 degrees. Follow the stirring times in the cooking instructions.
The cake has risen high in the middle but not on the edge.	Do not grease the edge of the spring form. After baking, carefully loosen the cake using a knife.
The cake is too dark on the top.	Insert it on a lower level, select a lower temperature and bake the cake for a little longer.
The cake is too dark on the bottom.	Insert it on a higher level and select a lower temperature next time.
The cake is too dry.	Use a skewer to pierce small holes in the baked cake. Then trickle the fruit juice or liqueur over the cake. Next time, select a temperature 10 degrees higher and shorten the baking times.
The bread or cake (e.g. cheesecake) looks good, but is soggy inside (runny and uncooked).	Next time, use a little less liquid and bake for a little longer but at a lower temperature. When preparing cakes with soft toppings, bake the cake base first, then sprinkle almonds or breadcrumbs onto it and finally add the topping. Please follow the cooking instructions and baking times.
The biscuits or cake will not come off the baking tray.	Place the tray back into the oven again for a short period. Now loosen the biscuits immediately. Next time line the baking tray with non-stick baking paper.

The cake will not come out when tipped upside down.	Once baked, allow the cake to cool for 5 to 10 minutes, as it will then be easier to remove from the tin. If it still cannot be removed, carefully loosen the edge using a knife. Turn the cake upside down again and cover the tin several times with a cold, damp cloth. Next time, grease the tin more intensely and sprinkle some breadcrumbs into the tin.
You have measured the oven temperature using your own thermometer and find that the values deviate.	The oven temperature is measured by the manufacturer by means of a test shelf placed in the middle of the oven. The measured value depends very much on the bakeware and accessories being used, meaning that any measurements carried out by yourself will produce different results.
The pastry is unevenly browned.	Select a slightly lower temperature to ensure that the pastry is baked more evenly. Sensitive pastry should be baked on one level using Conventional heat. Baking paper that protrudes over the food can affect the air circulation. For this reason, always cut the baking paper to fit the baking tray.
The fruit cake is too light at the bottom. The fruit juice flows over.	Use the deeper universal pan next time.
You were baking on several levels. The food on the top baking tray is darker than that on the bottom baking tray.	Always use Hot air when baking on several levels. Baking tray that are placed in the oven at the same time will not necessarily be ready at the same time. Allow the food on the baking tray at the bottom of the oven to bake for 5 or 10 minutes longer at the end or, alternatively, put it in the oven earlier.
Condensation is formed when baking moist cakes.	Baking may result in the formation of water vapour which escapes from above the door. The water vapour may settle on the control panel or the front of the surrounding furniture, where it will drip off as condensation. This is a normal physical process.

Meat, poultry, fish

Cookware

You may use any heat-resistant dishes. For large roasts, the universal pan may also be used. Always place the dish in the centre of the wire grill.

Hot glass dishes should be placed on a dry kitchen towel after removal from the oven. The glass could crack if placed on a cold or wet surface.

Advice on roasting

The roasting result depends on the type and quality of meat.

Add 2 to 3 soup spoons of liquid to lean meat and 8 to 10 soup spoons of liquid to pot roasts, depending on the size.

Pieces of meat that weigh more than 1.5 kg should be turned after half the cooking time.

When the roast is ready, it should be allowed to stand for 10 minutes in the switched off, closed oven. This allows better distribution of the meat juices.

Advice on grilling

Always close the oven door when grilling.

Wherever possible, use pieces of meat that are of a similar thickness, and at least 2 to 3 cm thick. Such pieces will be browned evenly and stay juicy and soft in the middle. Steaks should only be salted after grilling.

Place the pieces of meat directly onto the wire grill. When grilling a single piece, it is best to place the meat in the centre of the wire grill.
In addition, insert the universal pan on level 1.
The meat juices are collected here and the oven is kept clean.

Turn the meat after two thirds of the recommended time.

Note: The grill heating element switches on and off automatically. This is normal. How often this occurs depends on the selected grill setting.

Meat

The table applies to insertion into a cold oven. The time specifications are provided as guidelines only and depend on the type and quality of the meat.

Meat	Weight	Ovenware	Level	Type of heating	Temperature °C, Grill	Duration, in minutes
Beef pot roast	1-3 kg	closed	1		180-200	110-160
(e.g. ribs)	4-5 kg		1		160-180	170-200
Sirloin of beef	1-2 kg	uncovered	2		180-200	50-75
Roast beef, medium-rare*	1-2 kg	uncovered	2		200-230	40-60
	3-5 kg		2		180-200	70-100
Steaks, well done		Wire grill	7		Setting •••	25
Steaks, medium rare			7		Setting •••	20
Pork without rind	1 kg	uncovered	2		180-190	110-120
(e.g. neck)	2-3 kg		2		170-180	130-160
	4-5 kg		2		160-170	170-200
Pork with rind**	1 kg	uncovered	2		180-190	110-120
(e.g. shoulder, leg)	2-3 kg		2		170-180	120-160
	4-5 kg		2		160-170	170-220
Smoked pork with bone	1-3 kg	uncovered	2		160-180	100-130
Meat loaf	1-2 kg	uncovered	2		160-180	100-130
Sausage		Wire grill	6		Setting •••	25
Roast veal	1-2 kg	uncovered	2		160-170	80-130
	3-5 kg		2		150-160	140-200
Leg of lamb without bone	1-2 kg	uncovered	2		160-180	100-130

* Turn roast beef after half the cooking time. After cooking, wrap the roast beef in aluminium foil and leave in the oven to rest for 10 minutes.

** Make cuts in the pork rind and place the pork in the dish, if the pork is to be turned, first place the pork with the rind side down.

Poultry

The table applies to insertion into the cold oven.

If you are grilling directly on the wire grill, you should also put the general purpose tray in on level 1.

Pierce the skin of duck or goose under the wings to enable the fat to run off.

Turn whole poultry after two thirds of the grilling time.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water, the drained fat, or orange juice.

Poultry grilled in uncovered ovenware, will not be so crispy.

Poultry	Weight	Ovenware	Level	Type of heating	Temperature °C	Duration, in minutes
Chicken halves, 1 to 6	400 g each	Wire grill	3		180-200	40-50
Chicken pieces		Wire grill	2		180-200	30-40
Whole chickens, 1 to 5	1 kg each	Wire grill	2		180-200	70-80
Duck	1.5-2 kg	Wire grill	2		170-190	100-130
Goose	3 kg	Wire grill	2		160-180	140-160
2 turkey legs	800 g each	Wire grill	2		170-190	90-120

Fish

The table applies to insertion into the cold oven.

Fish	Weight	Ovenware	Level	Type of heating	Temperature °C, Grill	Duration, in minutes
Grilled fish	300 g each 1-3 kg	Wire grill*	4 2		Setting •• 170-190	20-25 60-75
Sliced fish (e.g. cutlets)	300 g each	Wire grill*	6		Setting •••	20-25

* Insert the general purpose tray on level 1.

Advice on roasting and grilling

The table does not contain specifications for the weight of the roast	Select the next lowest weight from the instructions and extend the time.
How can you tell when the roast is ready.	Use a meat thermometer (available from specialist stores) or implement a “spoon test”. Press a spoon onto the roast. If it feels firm, it is ready. If it can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the insertion level and temperature.
The roast looks good, but the sauce is burnt.	Next time, use a smaller roasting dish and add more liquid.
The roast looks good, but the sauce is too light and watery.	Next time, use a larger roasting dish and add less liquid.
Steam rises from the roast when the stock is added.	Use the grilling with circulating air setting rather than top and bottom heating. This ensures that the meat juices are not heated so intensely and consequently produce less steam.

Soufflés, gratins, toast

The table applies to insertion into the cold oven.

Meal	Ovenware	Level	Type of heating	Temperature °C, Grill	Duration, in minutes
Sweet soufflés (e.g. quark bake with fruit)	Soufflé dish or general purpose tray	3		170-190	60-80
Savory soufflés made from cooked ingredients (e.g. macaroni cheese)	Soufflé dish or general purpose tray	3		200-220	40-55
Savoury soufflés made from raw ingredients* (e.g. potato gratin)	Soufflé dish or general purpose tray	2		180-200	60-75
Toast					
12 slices	Wire grill	5		Setting •••	approx. 6-7
20 slices**	Wire grill	5		Setting •••	approx. 4-5
Toast with topping					
12 slices	Wire grill	6		Setting •••	approx. 7-10
20 slices**	Wire grill	6		Setting •••	approx. 5-8

* The soufflé must not be higher than 2 cm.

** Preheat for 5 minutes if the grill is full.

Frozen foods

Please observe the instructions on the package.

The table applies to insertion into the cold oven.

Meal		Level	Type of heating	Temperature °C	Duration, in minutes
Fruit strudel*	Universal pan	2		180-200	40-50
French fries	Universal pan	2		240-260	25-30
Pizza	Wire grill, with greaseproof paper	2		170-190	25-35
Pizza baguette	Wire grill, with greaseproof paper	4		190-210	15-20

* You should cover the general purpose tray with greaseproof paper when cooking strudel.

Note: The universal pan may become warped when baking frozen foods. This is caused by the considerable temperature fluctuations applied to the accessory. This warping is eliminated during the baking process.

Defrosting

Remove the food from its packaging and place it in a suitable dish on the wire grill.

Please observe the instructions on the package.

The defrosting times depend on the type and amount of food.

Drying

- ❑ Only use perfectly fresh fruit and vegetables, and wash them thoroughly.
- ❑ Allow the food to drain well, or dry it yourself.
- ❑ Line the baking tray and wire grill with baking paper or greaseproof paper.

Foodstuff	Level	Type of heating	Temperature °C	Duration, hours
600 g apple rings	2+4		50-80	approx. 5
800 g sliced pears	2+4		50-80	approx. 8
1.5 kg prunes or plums	2+4		50-80	approx. 10
200 g fresh herbs, washed	2+4		50-60	approx. 3

Note: Turn very juicy fruit or vegetables several times. Once dried, immediately remove the food from the paper.

Sterilizing

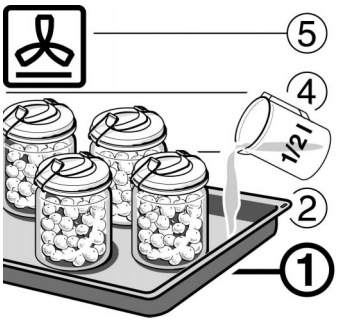
Preparation

- ❑ The jars and rubber sealing rings must be clean and intact. Use jars of the same size if possible. The instructions in the table are refer to round 1-litre jars. Caution Do not use larger or taller jars. The lid could crack.
- ❑ Only use perfectly fresh fruit and vegetables. Wash them thoroughly.
- ❑ Pour the fruit or vegetables into the jars. Wipe clean the jars again if necessary. They must be

clean. Place a wet rubber sealing ring and lid on each jar and lock the jars using clamps.

- ❑ Do not put more than eight jars in the oven.
- ❑ The times specified in the tables are guidelines only. They can be influenced by the room temperature, the number of jars, as well as the amount and temperature of the jar contents. Before you change settings or switch off the appliance, make sure that the contents of the jars are actually bubbling.

Setting procedure:



1. Insert the general purpose tray on level 1. Place the jars inside the tray so that they do not come into contact with each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the general purpose tray.
3. Close the oven door.
4. Set the function selector to .
5. Set the temperature selector to 160 °C.

Sterilizing fruit

As soon as the contents of the jars begins to bubble, that is when small bubbles appear at short intervals - after about 20 to 40 minutes - turn off the temperature selector.

The jars should be removed from the oven after 25 to 35 minutes of residual heat. If the food is left to cool in the oven for longer, bacteria might form, accelerating spoilage of the sterilized fruit. Switch off the function selector.

Fruit in 1-litre jars	After bubbling	Reheating
Apples, red/blackcurrants, strawberries	Reduce setting	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	Reduce setting	approx. 30 minutes
Apple purée, pears, plums	Reduce setting	approx. 35 minutes

Sterilizing vegetables

As soon as bubbles begin to appear in the jars, reduce the setting to about 100 °C, and after that turn it off.

The tables will show when you can turn the oven off.

Vegetables with cold stock in 1-litre jars	After bubbling 100 °C	Reheating
Cucumbers	turn off	approx. 25 minutes
Beetroot	approx. 30 minutes	approx. 30 minutes
Brussel sprouts	approx. 40 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 50 minutes	approx. 30 minutes
Peas	approx. 60 minutes	approx. 30 minutes

Remove the jars

Never place the hot jars on a cold or wet surface, 30 °C as this could cause the glass to crack.

Care and cleaning

Do not under any circumstances use a highpressure or steam cleaner.

Oven exterior

Simply wipe the appliance with a damp cloth. Add a few drops of washing-up liquid to the water if the dirt is more difficult to remove. Wipe it dry with a dry cloth.

Never use strong or abrasive cleaning agents as these can leave parts of the surfaces looking dull. In the event that such cleaning agents are spilled onto the appliance, wash the surface immediately with water.

Stainless steel appliances

Remove limescale, fat, cornflour and egg white marks as soon as possible. Corrosion can build up under such layers of dirt.

Commercial stainless steel cleaning products should be used. Take good note of the claims made by each

manufacturer, and also test the product on a small area before use the product on the whole appliance.

Seals

The oven seals can be cleaned with washing-up liquid. Never use strong or abrasive cleaning products.

Accessories

It is best to soak the accessories in household detergent immediately after use. Any left-over dirt can then be easily removed using a brush or cleaning sponge.

Oven

Your oven will remain in good condition for a long time if you take note of the following:

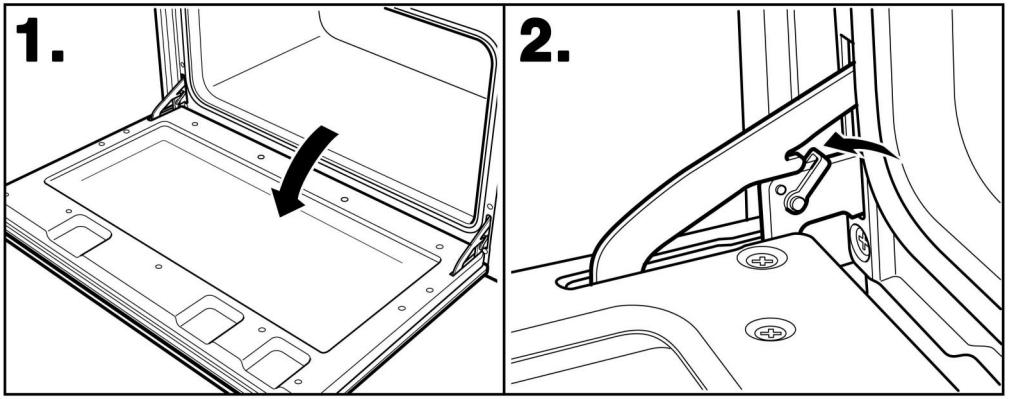
Never use coarse scouring pads or cleaning sponges. Oven cleaner may only be used on enamelled baking tray surfaces.

Thorough cleaning of the oven and its components is necessary from time to time. It is recommended that some of the components be dismantled in order better to clean the inside of the oven and the individual parts.

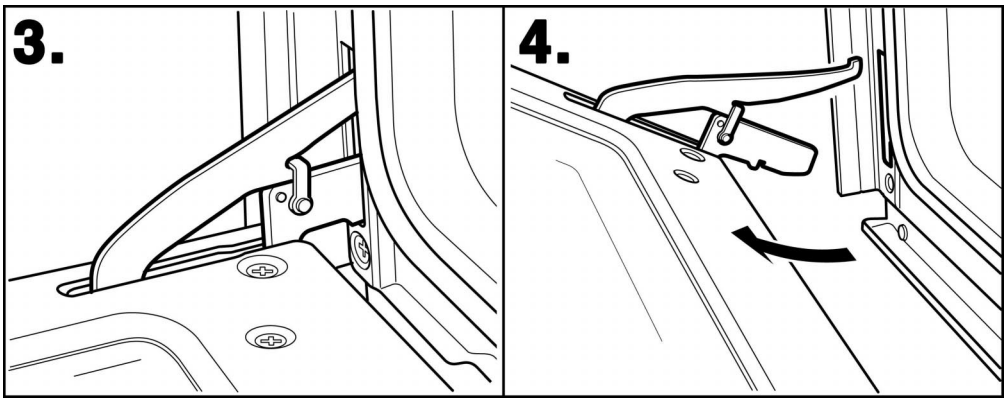
For ease of cleaning

- ❑ The oven light can be switched on. Do this by setting the function selector to . The cooling fan comes on after a short time. It switches off automatically.
- ❑ The oven door can be removed:

1. Open the oven door completely.
2. Swing the two catch levers upwards to the stop.



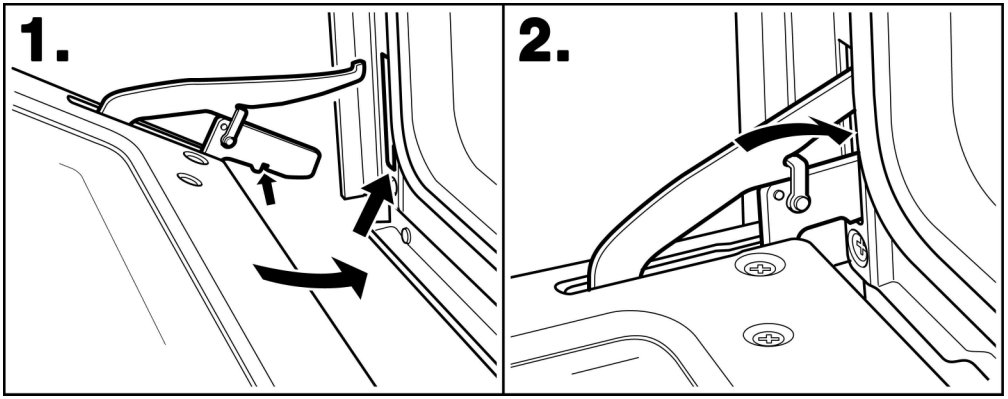
3. Ensure that you do not close the over door while the catch levers are folded up. The hinges could become bent and this could damage the enamel.
4. Open the door wide enough to pull it upwards and out.



After cleaning

❑ Hook the oven door back in:

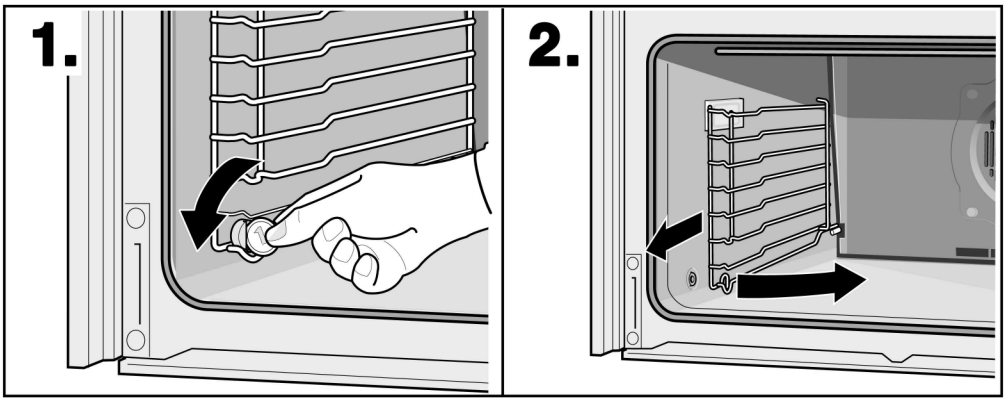
1. When hooking in the oven door, ensure that the notch engages in the slot on the hinges at the bottom.
2. Swing both the catch levers back down and close the oven door.



❑ The suspended bars can be removed:

1. Loosen the screws with a coin.

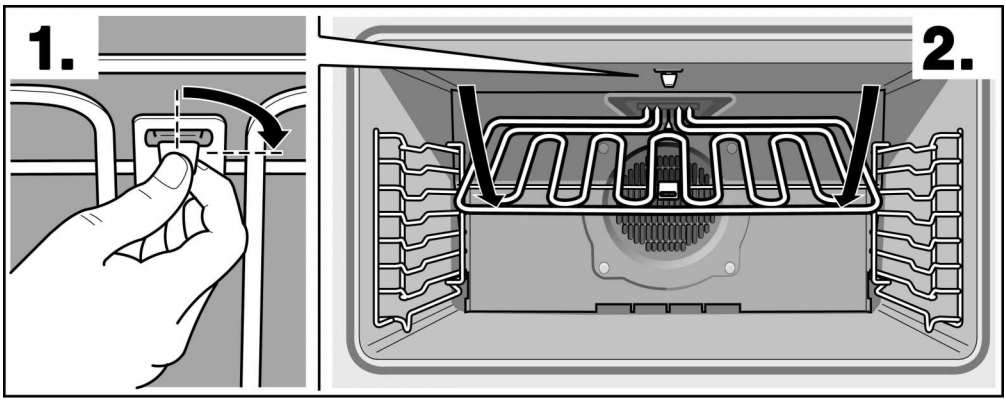
2. Fold the suspended bars away from the oven wall, and remove them.



❑ The grill can be folded down:

1. Release the turn-lock fastener (turn it 90 degrees).

2. Pull the grill forward a little and fold it down.
Fold the grill back up and retighten the fastener.



Cleaning the enamel surfaces

A slightly dirty oven can be wiped clean using hot soapy water or diluted vinegar solution.

It is best to use an oven-cleaning agent in order to clean stubborn dirt from the oven.

- ❑ Oven cleaners must only be used in a cold oven.
- ❑ Apply the cleaning agent and allow it to take effect. For particularly stubborn dirt, it is possible to heat up the oven to 50 °C for a maximum of 2 minutes, but no longer, otherwise the enamel could be stained.
- ❑ Rinse out the oven thoroughly.

Glass cover of the oven light

The glass cover in the oven is best cleaned using soapy water.

Notes

The oven and baking trays are enamelled. Enamel must be burned in at very high temperatures, which can lead to a slight discoloration of these surfaces.

The thin edges of baking trays cannot be completely coated with enamel, and may therefore be rough. Protection against corrosion is guaranteed.

Troubleshooting

Should a malfunction occur, it is often only due to a minor fault. Please read the following instructions before calling the after-sales service:

Problem	Possible cause	Comments/remedy
The appliance does not work.	Blown fuse.	Look in the fuse box and check that the cooker fuse is in working order.
	Power failure.	Check whether the kitchen light switches on.
The oven can not be switched off.	The electronics are defective.	Switch off the fuse. Contact customer service.
The clock display flashes.	Power failure.	Reset the time.
The oven does not heat up.	Blown fuse.	Check or replace the fuse.
	The function selector has not been set.	Set the function selector.
The oven light has failed.	Faulty lamp.	Contact customer service about changing the lamp.
The door glass is broken.		Switch off the appliance. Contact customer service.
Fruit juice or egg white marks on enamelled surfaces.	Moist cake or meat juices.	Harmless change in the enamel, cannot be removed.

Repairs may only be carried out by fully trained after-sales service technicians. Improper repairs may cause serious hazards to the user.

After-sales service

Our after-sales service is there for you in the event that your oven needs to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

E number and FD number

When contacting the after-sales service, always specify the product number (E no.) and the production number (FD no.) of your appliance. The rating plate containing these numbers is found on the left, on the side of the control panel. Make a note of these numbers in the space below to save time in the event of your oven malfunctioning.

E number	FD number

After-sales service ☎

Notes

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